

## COCKTAILS

**BELLINI** 7.25  
Prosecco & white peach puree.

**ELDERFLOWER SPRITZ** 7.25  
St Germain liqueur, Prosecco & Limonata.

**BERRY SPRITZ** 7.25 ♥  
Crème de Mure liqueur, Prosecco & apple juice.

**NEGRONI** 8.25  
Beefeater Gin, Campari, Martini Red.

**ESPRESSO MARTINI** 7.95  
Absolut vodka, cold brew espresso.

### SPARKLING

125ML / BOTTLE

**PROSECCO, SPUMANTE BRUT NV** 5.95 / 27.95  
Veneto 10.5%  
A lively crisp Prosecco with delicate flavours & a dry finish.

**ROSE SPUMANTE** 29.95  
Veneto 11%

Deep rose colour, aromatic mellow fruit with great refreshing acidity.

**TATTINGER BRUT RESERVE NV** 54.00  
Champagne, France 12.5%  
Crisp, citrusy aromas with subtle toasty notes, elegant and balanced.

### RED

175ML / 250ML / BOTTLE

**ARPEGGIO, NERELLO MASCALESE** 5.05 / 6.80 / 19.95  
Sicily 2017 12.5%  
Medium bodied with ripe fruit character.

**SHIRAZ, PASSO DEL TEMPO** 5.40 / 7.30 / 21.45  
Sicily 2016 12.5%  
Vibrant with ripe fruit on the palate. Supple & rounded on the finish.

**MERLOT DOC ARALDICA** 5.75 / 7.80 / 22.85  
Piedmont 2016 12.5%  
A luscious, plummy Merlot full of spicy flavours.

**MONTEPULCIANO D'ABRUZZO** 5.85 / 7.95 / 23.30  
Abruzzo 2016 13%  
A generous balance of plums, cherries & chocolate.

**PRIMITIVO PASSIONE IGT** 6.55 / 8.85 / 26.00  
Puglia 2013 13.5%  
A full bodied red with lots of spicy & fragrant fruit flavours.

**BAROLO FLORIO** 32.15  
Piedmont 2012 14%  
Plum & mulberry on the nose & palate, firm tannins & great length.

**VALPOLICELLA CLASSICO RIPASSO ACINATICO", ACCORDINI** 38.75  
Veneto 2016 14%  
Intense ruby red, juicy cherries, spice & vanilla on the palate, full bodied.

### ROSÉ

175ML / 250ML / BOTTLE

**ARPEGGIO ROSE** 5.05 / 6.80 / 19.95  
Sicily 2017 12.5%  
Crisp berry flavours, sweet strawberries & raspberries with a good finish.

**CERASUOLO ROSATO FARNESE** 5.65 / 7.65 / 22.40  
Abruzzo 2016 13%  
Bright cherry pink, with strawberries acidity on the palate.

**MINUTY ROSE** 26.45  
Provence 2017 13%  
Pale honeysuckle pink, offering a clean nose of citrus fruit.

**APEROL SPRITZ** 7.25 ♥  
Aperol, Prosecco & soda.

**LEMON SPRITZ** 7.25  
Limoncello, Prosecco & Limonata.

**ELDERFLOWER COLLINS** 7.95  
Beefeater Gin, elderflower, Cider Brandy & Bramley apple juice.

**VIRGIN APPLE & ELDERFLOWER SPRITZ** 3.85  
Apple juice, lime. Elderflower & soda.

♥ WE LOVE THIS DRINK

### WHITE

175ML / 250ML / BOTTLE

**ARPEGGIO, CATARRATTO** 5.05 / 6.80 / 19.95  
Sicily 2017 12.5%  
Light and aromatic, delicate flavours & balanced acidity.

**CHARDONNAY DOC, ARALDICA** 5.35 / 7.25 / 21.25  
Piedmont 2016 12%  
A superb unoaked Chardonnay from Piedmont.

**PINOT BIANCO GARGANEGA, LA CAVEA** 5.40 / 7.35 / 21.35  
Veneto 2017 12.5%  
Fresh & nicely rounded fruit with a very elegant finish.

**PINOT GRIGO IGP, ORSETTO, CASAL THAUERO** 5.75 / 7.75 / 22.75  
Abruzzo 2017 13%  
Pale yellow in colour with a fresh bouquet & surprisingly exotic fruit flavours.

**SAUVIGNON BLANC DOC** 6.50 / 8.85 / 25.95  
Alasia Piedmont 2016 12.5%  
A fruity Sauvignon Blanc from a beautiful hill top vineyard.

**ALASIA GAVI DEL COMUNE DI GAVI** 30.25  
Alasia Piedmont 2016 13%  
Citrus & fruit nose, apple, stone fruit, hints of lemon on the palate & a refreshing minerality.

**"CIURI" ETNA BIANCO, TERRAZZE DELL'ETNA** 39.65  
Sicily 2016 12.5%  
Fragrant, tropical fruitflavours, fresh, well balanced with a mineral finish.

## BEER & CIDER

**DRAUGHT PERONI** 5.2%  
Half pint 2.90  
Pint 5.50

**PERONI NASTRO AZZURRO** 4.65  
300ml 5.2%

**PERONI GRAN RESERVA** 6.95  
500ml 6.6%

**BIRRA MORETTI ALLA SICILIANA** 5.50  
500ml 5.8%

**FREEDOM PALE ALE** 4.95  
330ml 4.2%

**HAWKES ORCHARD CIDER** 4.95  
330ml 4.5%

**GLUTEN FREE PERONI** 4.95  
330ml 5.1%

## SOFT DRINKS

**SAN PELLEGRINO** 2.80  
Choose from Lemon, Grapefruit, Orange or Blood Orange.

**DIET COKE** 2.85  
**COCA-COLA, APPLTISER** 2.95

**FRESH ORANGE, FRESH APPLE, FRESH POMEGRANATE JUICE** 2.80

**BELU MINERAL WATER** Still or sparkling. 330ml / 750ml 2.60 / 4.45

# STRADA

ITALIAN INSPIRED AND FRESHLY PREPARED,  
OUR MENU PROMISES A STRADA FAVOURITE FOR EVERYONE.

♥ WE LOVE THIS DISH

## BREAD & OLIVES

ADD A GLASS OF PROSECCO FOR 6.49

**LARGE GREEN OLIVES (GFO, V)** 3.25

**MARINATED OLIVES (GFO, V)** 3.45  
Nocellara and Kalamata olives, marinated in-house with fresh rosemary, lemon and garlic.

**ITALIAN BREADS (V)** 4.50  
Warm ciabatta, focaccia puffuto, garlic bread, hand rolled grissini, extra virgin olive oil and aged balsamic vinegar.

**STRADA GARLIC BREAD (V)** 4.50  
Garlic oil and fresh rosemary.  
WITH: Mozzarella. 5.50

## ITALIAN FLATBREADS

OUR 'SCHIACCIATELLA' BREADS ARE A TAKE ON THE CLASSIC ITALIAN FLATBREAD.  
PERFECT TO ENJOY WHILST YOU DECIDE!

**NAPOLI** 5.75  
Passata sauce, anchovies, capers and Kalamata olives.

**GENOVESE (V)** 5.75 ♥  
Passata sauce, fresh oregano and basil pesto.

**MOZZARELLA (V)** 5.75  
Mozzarella, chopped parsley and garlic oil.

## STARTERS

**ANTIPASTI (GFO)** 6.95 / 12.95 ♥

A selection of Italian cured meats including Prosciutto, Spianata piccante, salami Napoli and Mortadella.  
Served with baby mozzarella, semi-dried tomatoes, ciabatta and olives.

**TOMATO BRUSCHETTA (V)** 5.50  
Toasted ciabatta with freshly chopped tomatoes, basil and olive oil.

**SEARED KING PRAWNS (GFO)** 8.25  
Toasted ciabatta and shell-on king prawns. Fried with chilli, parsley and garlic in a lemon and white wine sauce.

**TRICOLORE (GFO, V)** 6.50  
A classic Italian dish made with slices of fresh tomato, soft avocado and rich buffalo mozzarella. Finished with basil pesto and toasted pine nuts.

**ARANCINI** 6.75  
Crispy rice balls stuffed with melting mozzarella. Served with spicy tomato passata and aged Parmesan.

**CALAMARI** 7.75  
Tender squid in a light batter with lemon and garlic mayonnaise.

**SOUP OF THE DAY** 5.25  
Served with a slice of toasted ciabatta. Please ask your server for today's seasonal soup.

## PASTA

**TAGLIATELLE BOLOGNESE (GFO)** 12.25 ♥  
Our slow cooked pork and beef ragù recipe. Simmered with red wine and herbs and tossed with fresh tagliatelle. Finished with Parmesan and herby breadcrumbs.

**PENNE CARBONARA (GFO)** 12.25  
Creamy egg, crispy pancetta, leeks, black pepper, Parmesan and a squeeze of lemon.

**SEAFOOD LINGUINE (GFO)** 14.75  
Fresh linguine in a tomato and white wine sauce with prawns, mussels, capers, a little chilli and parsley.

**CHICKEN CAVATAPPI (GFO)** 13.50  
Pan-roasted chicken in a mushroom and tarragon sauce finished with fresh salsa verde and Parmesan.

**SPAGHETTI POMODORO (GFO, V)** 9.95  
Spaghetti pasta served in a tomato and garlic sauce with basil and torn mozzarella. Topped with fresh herby breadcrumbs.

**RAVIOLI TRICOLORE (V)** 13.95  
Fresh pasta parcels filled with mozzarella, basil and tomato. Served in a butter and thyme sauce with a drizzle of basil pesto.

## RISOTTO

**RISOTTO PRIMAVERA (GFO, V)** 13.25  
Our classic vegetable risotto with leeks, courgettes, peas and kale. Finished with a drizzle of herb oil.

**RISOTTO LUGANICA (GFO)** 14.50 ♥  
Herby spiced Luganica meatballs, pancetta, chestnut mushrooms, fresh breadcrumbs and Parmesan.

**SEAFOOD RISOTTO (GFO)** 14.50  
Creamy risotto with prawns, mussels, squid, chilli and tomato. Finished with fresh lemon, garlic and parsley.

## PIZZA

OUR PIZZAS ARE MADE WITH SLOW PROVED DOUGH FOR EXTRA FLAVOUR AND STONE BAKED FOR EXTRA CRUNCH

**COTTO HAM & FUNGHI** 12.75  
Tomato, mozzarella, Cotto ham, brown cap mushrooms, Kalamata olives and fresh oregano.

**MARGHERITA (V)** 9.95  
Tomato, mozzarella and olive oil.

**VESUVIO** 14.25 ♥  
Tomato, mozzarella, smashed 'nduja sausage, pepperoni, red chillies and smoked peppers.

**CAPRINO (V)** 12.75  
Tomato, mozzarella, roast courgettes and aubergine with crumbled goat's cheese.

**FIorentina (V)** 12.25  
A bianca base topped with mozzarella, grilled tender stem broccoli, baby spinach and a free range egg.

**PARMA** 13.75  
Tomato, mozzarella, Prosciutto and rocket.

**RUSTICA** 13.25  
Tomato, mozzarella, roast Luganica sausage, onions, capers and artichokes.

### EXTRA TOPPINGS

CHOOSE A PIZZA THEN MAKE IT YOUR OWN BY ADDING YOUR FAVOURITE TOPPINGS:

1.00 EACH

Roast courgettes. Smoked peppers. Roast aubergine. Mushrooms. Semi-dried tomatoes. Chillies. Kalamata olives. Onions. Mozzarella. Free range egg. Anchovies. Rocket.

1.50 EACH

Cotto ham. Spicy 'nduja. Luganica sausage. Prosciutto. Prawns.

## MEAT & FISH

ALL OUR MEAT IS HIGHER WELFARE. OUR FISH IS RESPONSIBLY CAUGHT AND FROM SUSTAINABLE SOURCES

**CHICKEN & MUSHROOMS (GFO)** 13.95  
Pan-roasted chicken breast in a creamy mushroom sauce with fresh rocket and herby potatoes.

**8oz SIRLOIN STEAK (GFO)** 22.95  
Marinated in-house with herbs and garlic. Served with a mixed leaf and Parmesan salad and skin-on fries.  
CHOOSE YOUR SAUCE: Peppercorn or mushroom and tarragon. 2.00

**CLASSIC STRADA BURGER (GFO)** 13.50  
7oz burger, lettuce, tomato, mayonnaise and skin-on fries.  
CHOOSE YOUR TOPPINGS:  
Cheese. Onions. Avocado. Mushrooms. Free range egg. 1.00 each  
Crispy pancetta. Spicy 'nduja. 1.50 each

**SALTIMBOCCA (GFO)** 15.95 ♥  
Pork fillet wrapped in crisp Prosciutto with fresh sage. Served with crushed potatoes and green beans.

**SALMON & LENTILS (GFO)** 14.75  
Pan-seared salmon fillet served with lentils, kale and baby spinach. Finished with fresh lemon, garlic and parsley.

**SEA BASS (GFO)** 16.95  
Pan-fried sea bass fillets served with Kalamata olives, cherry tomatoes and crushed potatoes with green pesto.

## SALAD

**CHICKEN CAESAR SALAD (GFO)** 12.25  
Our twist on the classic Italian salad. Grilled chicken breast on a bed of crisp lettuce with garlicky croutons, smoked pancetta and anchovies. Finished with Parmesan shavings and Caesar dressing.

**SUPER FOOD SALAD (GFO, V)** 10.25 ♥  
A delicious salad packed full of fregola, baby spinach, kale, broccoli, rocket and semi-dried tomatoes. Finished with toasted seeds and pine nuts.

WITH: Chicken or salmon. 13.25  
WITH: Goat's cheese. 11.95

## ENJOY A SIDE

**MIXED LEAF & PARMESAN SALAD (GFO)** 3.95  
Watercress, rocket, baby spinach and Parmesan with olive oil and aged balsamic vinegar.

**HOUSE SALAD (GFO)** 3.95  
Rocket, cherry tomatoes, Kalamata olives, baby spinach and house dressing.

**SEASONAL GREENS (GFO)** 3.95  
Ask your server for today's seasonal greens.

**SKIN-ON FRIES** 3.95

**ROSEMARY POTATOES (GFO, V)** 3.95  
Roast potatoes with rosemary, garlic and thyme.

## SHARE WITH US

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(GFO) CAN BE MADE WITHOUT GLUTEN INGREDIENTS. (V) SUITABLE FOR VEGETARIANS.

Food Allergies & Intolerances: Please always inform your server about any allergens or intolerances which may affect you. Strada provide allergen information for the 14 allergens recognised in the legislation. Whilst this means that allergens, such as nuts or gluten, are not contained in the ingredients themselves, they are still present in the kitchen and therefore some traces may still be found. Therefore, whilst GF and GFO menu items will not contain gluten products, there may still be very low levels of gluten in the dish. We accept all major credit cards. Our prices include VAT at the current rate. Visit [www.casualdininggroup.com](http://www.casualdininggroup.com) for full details.

Hi, we're Penny and Ollie!

# THE STRADA SQUAD

Enjoy any starter, main, dessert + drink **£7.25\***



Choose your delicious food and join us on our adventure...



## STARTERS

- VEGGIE STICKS (V)**  
Carrot and cucumber dippers, baby tomatoes and a homemade tomato sauce.
- GRISSINI**  
Italian breadsticks with a homemade tomato sauce.

We have lots of great activities to do while you wait for your food. Have fun!



## MEATBALL MAZE

Help Penny find her way through the spaghetti to get her dessert.



## MAINS

- MARGHERITA PIZZA (V)**  
Tomato, mozzarella, basil.
- BAKED MARKET FISH FILLET**  
With lemon and mayonnaise, served with salad.
- PENNE POMODORO (VO)**  
Fresh pasta with basil and Parmesan.
- TAGLIATELLE BOLOGNESE**  
Slow cooked pork and beef ragu with Parmesan.
- SEASONAL VEGGIE RISOTTO (V)**  
With a little lemon and olive oil.
- PASTA CARBONARA**  
Pancetta, egg and Parmesan.
- CHARGRILLED CHICKEN**  
With lemony rosemary juices, and served with fries.

## DRINKS

Now choose a drink to go with your meal.

- WATER**
- MILK**
- APPLE JUICE**
- ORANGE JUICE**
- CRANBERRY JUICE**

## DESSERTS

- FRESH FRUIT**  
Delicious, fresh, seasonal fruit.
- CHOCOLATE & HAZELNUT PIZZETTA**  
Warm dough topped with melting hazelnut chocolate spread.
- ICE CREAM**  
A scoop of Jude's artisan ice cream in your choice of chocolate, strawberry or vanilla.
- ICE LOLLY**  
Natural fruit flavoured lolly.



our menu has been approved by our official judging panel!

Izabella 9 Viviana 7 Will 5  
Piper 9 cerys 7



(V) SUITABLE FOR VEGETARIANS. (VO) THIS DISH CAN BE MADE VEGETARIAN  
\*Available for children aged 12 and older. Strict hygiene procedures are followed in our kitchen but due to the presence of nuts and gluten in some products there is a small possibility that nut and gluten traces may be found in any menu item. Not all ingredients are shown in the dish descriptions. Fish may contain bones. If you suffer from nut or any other allergies please ask a waiter for more information. Allergen menus are available on request. We accept all major credit cards. Our prices include VAT at the current rate. Visit [www.casasdellegroup.com](http://www.casasdellegroup.com) for full details.